



THE ROCKS
MORNINGTON

Welcome to The Rocks.

Established in 2001 overlooking Mornington's picturesque harbour it has been always our mission to offer you & your guests a premium experience matched with the freshest sourced produce available.

To help you enjoy the experience our chefs have created these two feed me menus.

A TASTE OF THE ROCKS / 79PP

focaccia
prawn toast
pork gyoza
salt bush squid
fish & chips **or**
geelong lamb shoulder
roasted carrots
butter lettuce & chips

THE SEAFOOD EXPERIENCE / 99PP

freshly shucked oysters
kingfish crudo
soft shell crab slider
mornington mussels
grilled scallop
mooloolaba prawn
grilled fish fillet of the day
butter lettuce & chips

entire table to participate

SMALL PLATES

FOCACCIA

rosemary, garlic butter / 11

OYSTERS

wakame mignonette LG / (3) 18 / (6) 33 / (12) 62

KINGFISH CRUDO

green curry, cucumber, puffed rice, curry leaves LG / 29

BAKED CAULIFLOWER

trio of cheese, garlic butter crumb (VG) / 24

PRAWN TOAST

fried bao buns, gochujang mayonnaise, pickles (2) / 24

SHARK BAY, WA HALF SHELL SCALLOPS

cauliflower puree, prosciutto jam (3) / 33

SOFT SHELL CRAB SLIDER

tempura, pickled cabbage, yuzu kosho mayonnaise / 19

SALT BUSH SQUID

crisp fried, salt & vinegar, yum yum sauce / 29

WAGYU BEEF SKEWERS

koji, wasabi leaves, pickled diakon, togarashi (2) LG / 33

PORK GYOZA

black vinegar, soy, chilli (5) / 19

OCTOPUS LEG

bbq, sunflower hummus, citrus/chili oil / 29

MOOLOOLABA PRAWNS

split, bbq, dashi butter LG (2) / 30

VEGETABLES & SIDES

MISO GLAZED BRUSSEL SPROUTS

fried, tofu emulsion, furikake V / 18

ROASTED CARROTS

goats chevre, candied hazelnuts, honey LG VG N / 17

BROCCOLINI

steamed, olive oil, lemon VG / 18

BABY COS SALAD

cucumber, fresh herb LG V / 14

CHIPS

garlic mayonnaise LG VG / 11

LARGE PLATES

MARKET WHOLE AND FILLETED FISH AVAILABLE

MORNINGTON MUSSELS

1kg of morningtons finest, tomato, serrano chilli
LG DF / 39

SPAGHETTI FRUTTI DI MARE

mussels, Queensland king prawn, clams, rockling, chilli, garlic,
peeled organic tomatoes from Puglia / 47

ROCKS FISH 'N' CHIPS

red gurnard fillets, apple cider batter, chips, pickled slaw,
tartare / 36

ROAST PUMPKIN

farro, smoked labna, harissa, chimichurri VG / 29

PACCHERI

artisan pasta, lamb shoulder ragu, grana padana
parmigiano / 35

OTWAY PORK COTOLETTA

panko crumbed pork cutlet, sage, capers, anchovy
butter, lemon / 42

O'CONNORS ASADO BEEF RIB

400g, chimichurri, horseradish pickle LG / 66

WHOLE GEELONG LAMB SHOULDER

1.2kg rosemary, garlic, red wine (FEEDS 2+) LG / 96

O'CONNORS GRASSFED RIB EYE STEAK

carved off the bone, tarragon butter (600g-800g)
/ 95-129

DESSERTS

PROFITEROLES

papa gelato espresso ice cream, callebaut chocolate (2) / 16

YUZU PANNA COTTA

white cake, yuzu gel, green apple / 18

BANANA MILLE-FEUILLE

peanut baklava, miso caramel / 18

AFFOGATO AL CAFFE

espresso, ice cream, frangelico / 19

STICKY TOFFEE PUDDING

butterscotch, egg custard gelato / 16

LIVE FROM THE TANK

LIVE APOLLO BAY CRAYFISH

| half or whole | 27/100G

steamed & grilled with garlic butter OR
with a tomato bisque spaghettini (extra \$20)

WHATS ON AT THE ROCKS

MONDAY / BOTTOMLESS MUSSELS \$35PP

Join us every Monday for bottomless Mornington Mussels, Chips & Bread. Choice of two styles of mussels. Rocks wine cellar specials running weekly, starting at \$10 a glass.

WEDNESDAY / STEAK NIGHT \$35PP

Premium cut of O'Connors grass fed beef, peppercorn sauce, with bottomless chips.

EVENTS AT THE ROCKS & MOORINGS FUNCTION SPACE

Nestled in a stunning location & dedicated to exceptional service, we are the perfect choice for your next event.

events@therocksmornington.com.au

LG / LOW GLUTEN N / CONTAINS NUTS
V / VEGAN VG / VEGETARIAN DF / DAIRY FREE
Many ingredients are sourced as allergen free,
however due to our kitchen environment products
may contain allergens and are not allergen free.

12% Surcharge Applies on ALL Card Transactions - 10 % Sunday
Surcharge - 18% Public Holiday Surcharge